



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Brown Deer WI 5422 Inc.
IHOP5422
8101 W Brown Deer Rd
Milwaukee, WI

3/13/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	1. Plates at the cookline have food debris on them. Manager stated the top ones were used as "lids" for the dishes below them. This is not acceptable. Keep all plates clean at all times. 2. Near the dishwasher on a shelf, several tubs of clean utensils were stored in tubs with food debris contaminating them. Food equipment must be clean and sanitized before used with food. Repeat code.	3/13/2015
Improper Hold		
3-501.14	4 boxes of hashbrowns in the walk in cooler were at 53F because they were not cooler properly following the directions on the carton after rehydration. Proper cool hashbrown. 4 cartons of hashbrowns were disposed of. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours.	3/13/2015



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3-501.16	Multiple cold holding issues: 1. the roast beef and batter in the cookline Tru reach in cooler were 43.8F. Repair cooler and move foods in the lower unit. 2. Crepes sitting out at 102.2F. Refrigerate crepes after cooking if you are not doing immediate service. 3. Hashbrowns at the cookline at 57F on ice. NO ICE as a refrigerant. 4. Discontinue ice as a refrigerant if the temperature is not at 41F or below. 5. Whipped creme that states "keep refrigerated" was at 54F. Discontinue whipped creme on ice and put in the cooler. 6. In the walk in cooler temps were: raw chicken 46.7F, cooked pot roast 46.9F, raw omelet sausage 45.8F, hard boiled eggs 47.3F, melon and other items. Potentially hazardous food must be held cold at 41 degrees or below. Repair the walk in cooler. Repeat code. All foods were either moved or disposed of.	3/13/2015
3-501.16	Alfredo sauce was 128F in the steamer. Steamer water had been changed mid-shift and brought the temperature down. Refill with hot water or keep the products on the grill until the water comes up to 135F. Potentially hazardous food must be held hot at 135 degrees or above.	3/13/2015
3-501.18	Raw meats including omelet sausage, raw chicken, pot roast, turkey and other items had to be disposed of due to elevated temperatures in the walk in cooler. Food disposed of and other foods moved to other coolers and freezers. See cold holding order. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	3/13/2015
Other CDC Factors		
12-201.11	There are more than 5 employees on duty, no Certified Food Manager on the premise and many critical violations present. Provide a certified food manager.	3/13/2015
2-103.11	Many critical violations are present and manager on duty has not been monitoring the store and employees as required. The Person In Charge must make sure the requirements of the Food Code are followed.	3/13/2015
Personal Hygiene		
6-301.10	The handwash sink at the left side waitstation by the bathrooms has been disabled as a handsink and converted to a dump sink. Handsinks may not be down graded without Health Department approval. Reinstall the soap and paper towel dispensers. Provide the appropriate number of handsinks.	3/13/2015
CDC Risk Violation(s):	8	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.13	Chicken and pot roast was thawing out in sitting stagnant water. Thaw in the cooler or under slow running water. Thaw foods in a refrigerator or under cold running water.	3/27/2015
4-601.11	Clean and maintain all equipment. Clean the following: 1. Clean all the cooler doors, handles and outer surfaces free from food debris. 2. Clean the black carbon off the waffle irons. 3. Clean the inside of the microwaves. Repeat code.	3/27/2015



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4-903.11

Single service item need to be inverted so that debris and dust does not fall into them.

3/27/2015

Keep spoons at the waitstation inverted so the eating portion is down.

Good Practice Violation(s): 3

Total Violations: 11

Notes:

FDL ok

CFM is David King. Last day here on 3/23/15. Start preparing someone else to take the food safety test. If you have more than 5 people on staff, a Certified Food Manager must be present.

Put sign up by the waffle iron that states " No Pam or oil" . Grease production must be under a hood.

Update your mailing address with the City, your bills are being returned. Inspector dropped off bill for delinquent fees today.
klg

On 3/13/2015, I served these orders upon Brown Deer WI 5422 Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Est. # 827052

Operator Signature

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